

Restaurant Range

 **Garland**



Explore your range
with ours.



Enodis

Garland® Restaurant Range



How far would you go?

When you cook without boundaries, you can take your menu anywhere. Inspired by the culinary craftsmanship of master chefs, the new Garland® Restaurant Range is the expert's choice for durability, performance and ease of maintenance.

Key Features & Benefits

BEST-IN-CLASS DURABILITY

Superior structural rigidity and unmatched thermal management will reduce downtime over the long life of this state-of-the-art range. The new chassis design is built on over 120 years of global foodservice experience.

BALANCED BURNERS

Garland's exclusive 33,000-BTU cast-iron Starfire-Pro burner combines speed with precise, even heat to improve efficiency and control.

EASE OF MAINTENANCE

Engineered by experts, the protected individual burner pilots eliminate spillover outages, while split ergonomic grates and two-piece burners make cleaning easy and safe.

EXPANDED COOKTOP

Expand your cooking options on Garland's newly designed cooking surface with individual cast-iron grates and 27 inches of cooking surface depth.

UNMATCHED GRIDDLE ACCURACY

Quickly and accurately adjust to any cooking need with a completely redesigned thermostatic griddle that delivers a wide range of temperature settings.

FLEXIBLE OVEN

Garland's new larger oven is deep enough to load full-size sheet pans in either direction. The 38,000-BTU cast-iron burner delivers best-in-class evenness and recovery time, making easy work of all your baking, roasting and finishing.

Optional Features

GRIDDLE

A 5/8-inch-thick griddle plate is available with hi-lo valve control or super accurate thermostat controls (one per 12 inches of griddle width). High splash guards and a 4¼-inch-wide trough aid grease control.

HOT TOP SECTIONS

Excellent method to distribute heat evenly across pot surfaces for simmering. Powered by a 20,000-BTU cast-iron burner and available in 12-inch-wide sections (each in place of one front/rear pair of open-top burners).

RANGE-MOUNT SALAMANDER

Essential to every kitchen for finishing or cooking, the Garland salamander is equipped with two 20,000-BTU infrared burners to get the job done. The salamander is mounted on the back guard, maximizing the work area by creating a combination work center.



Expanded Cooktop



Flexible Oven



Balanced Burners

Garland Empowers Better Cooking. Garland designs ranges, broilers, grills, ovens and cooktops that push the standards for performance, style and ease of use. From intuitive user interfaces to innovative heat technology, Garland equipment enables you to create exceptional patron experiences without limitations.



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